



## Strathmore Fire Department

721 Lakeside Boulevard

Strathmore, AB T1P 1B8

Tel: (403) 934-3022

### APPLICATION FOR PERMIT

### MOBILE COOKING OPERATIONS (MCO)

#### Vendor Unit Information

Applicant Name \_\_\_\_\_ Company Name \_\_\_\_\_

Mailing Address \_\_\_\_\_

Email \_\_\_\_\_ Phone# \_\_\_\_\_

VIN# \_\_\_\_\_ License Plate# \_\_\_\_\_

#### Type of Cooking (Check all that apply)

Deep Fry

Grill

Other (Please Specify Below)

\_\_\_\_\_

N/A

#### Operation Information

Has Your Cooking Operation Received Approval to Operate in any other Jurisdiction?

Yes If Yes, Attach Documentation With Permit Application

No

List the Cooking Appliances in the Work Area below

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



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**What Type of Fuel will be used for Cooking? (Check all that apply)**

**Propane**

**Solid Fuel**

**Electrical**

**Other (Please specify below)**

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**If propane is used, please indicate how many and what size the cylinders are below.**

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**Does the operation have a Commercial Kitchen Ventilation system? Yes No**

**Does the Ventilation System have a Fire Suppression system? Yes No**

**If yes, What is the last maintenance date for Fire Suppression** \_\_\_\_\_

**Does the operation use electricity to function? Yes No**

**If yes, does the system use a generator? Yes No**

**Will it require power via a shoreline? Yes No**

**Does the operation have plumbing built in? Yes No**

**Does the operation have a K-Class and an ABC extinguisher available? Yes No**

**If Yes, indicate the last maintenance date for the Fire Extinguisher(s)** \_\_\_\_\_

**What is the last date for Kitchen Hood Cleaning?** \_\_\_\_\_



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### FIRE SAFETY PLAN

#### DAILY HOUSEKEEPING

1. No smoking is permitted in the kitchen.
2. Keep all exit routes free and clear of obstructions
3. Keep all cooking equipment, ducts, fans, floor and working surfaces clean
4. Do NOT use flammable cleaning materials or solvents to clean cooking equipment or the exhaust system.
5. Perform a visual inspection of all fire extinguisher gauges to ensure they are charged.
6. Ensure all staff is trained in the proper use of portable fire extinguishers. Type K extinguishers are to be used on deep-fat frying appliances.
7. Ensure grease exhaust system, automatic extinguishing system, and portable extinguishers are up to date for servicing.
8. Ensure all staff has been instructed in the fire emergency procedures.
9. If you smell propane gas, shut off all appliances, evacuate, leaving door open and call 911.

#### IN CASE of FIRE

1. If safe to do so, put a lid on the pot on fire to smother the flames and turn off gas. Let the pot cool down before moving it.
2. DO NOT put water on an oil or grease fire.
3. Use portable fire extinguishers only while still safe to do so. If in doubt, get out.
4. Pull the emergency release of the automatic fire-extinguishing system if one is provided.
5. Call 9-1-1.

**\*\*\*\* THIS PLAN MUST BE POSTED IN A CONSPICUOUS LOCATION \*\*\*\***

I have reviewed and adopted the Safety Tips for Mobile Cooking Operations (required)

I have adopted this Fire Safety Plan or will provide my own (required)

Print Name

Signed

Date

Strathmore Fire Department is collecting personal information required on this form in accordance with section 33(b) and (c) of the Alberta Freedom of Information and Protection of Privacy (FOIP) Act. It will be used for the administration and operation of the food truck permitting and inspections program. If you have any questions about the collection, use or disclosure of the information on this form, please contact Strathmore Fire Department at 403.934.3022 or by email at [firehall@strathmore.ca](mailto:firehall@strathmore.ca).

